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[54] CULINARY MIXES FOR PRODUCTS
PREPARED FROM BATTERS AND DOUGHS
WITH FISH OILS STABILIZED WITH
FRUCTOSE

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[*] Notice: The portion of the term of this patent

subsequent to Apr. 3, 2007 has been

disclaimed.

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Related U.S. Application Data

[63] Continuation-in-part of Ser. No. 148,520, Jan. 26, 1988, abandoned.

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[57] ABSTRACT

Disclosed are food products, especially culinary mixes and baked goods prepared therefrom which contain nonhydrogenated fish oil yet which exhibit enhanced stability of the fish oil against flavor and aroma degradation. The improved food products are stabilized by the incorporation of the food product such that the weight ratio of fructose to fish oil is a least about 0.05:1. Surprisingly, incorporation of modest amounts of fructose in food products within the indicated minimum provides a stabilizing effect of the high unstable fish oil. The present invention finds particular suitability for use in connection with fish oil rich in omega-3 fatty acids.

11 Claims, No Drawings